



DONLEY

Outdoor Fireplaces

HOW TO BUILD THEM

25¢



*Outdoor Fireplace of Albert Duncan, Poland Manor, near Youngstown, Ohio
Architect Clarence A. Kissinger, Youngstown, Ohio*

THE OUTDOOR FIREPLACE

IF you crave the joy of an outdoor fireplace—and millions do—there are a number of preliminary questions to be settled and settled right.

Are you planning this attraction for your home premises or for some outing spot where appearance is not so great a factor?

Are you primarily interested in the ornamental advantage of evening fires, or in outdoor cookery, or are you seeking both?

How many people should you provide for, including household and probable guests?

What material do you favor?—brick, stone, concrete?

Can your outdoor fireplace be built against your home or garage, combining its flue with a stack containing other flues; is this desirable?

Would it be a good idea to combine it with an incinerator for disposal of household wastes?



*Outdoor fireplace at North Lima, Ohio, owned by C. I. Auten
Architects, Cook and Canfield. Contractor, Ed. Villani*



Cooking fireplace built around Donley No. 20 Unit, with wing walls. Designed by Norcross & Teare for James R. Nurney of Shaker Heights, Ohio.

OUTDOOR FIREPLACES—HOW TO BUILD THEM

There is a jocular note of hospitality in this assembly of two No. 20 units, flanked by ovens. The owner, C. S. Harris of Chagrin Falls, Ohio, is known to friends as "Brick", his wife as "Mick". The chef design was executed by Artist Everett Blair.

Is it feasible or desirable to combine the fireplace with a garden wall?

Do you plan, now or in the future, to build a shelter over it, so that it can be enjoyed when rain falls—or be completely enclosed for continuation of barbecue fun in cold weather?

Then the Question of Cost—How much do you propose to spend? The range is wide. A simple, masonry barbecue may cost no more than \$7.00 for mason materials. The iron grids will be about \$5.00 and the masonry job is not beyond the capacity of a handy owner. This represents the minimum expense. With more liberal allowance and ambitious desires costs may advance, step by step, to the elaborate structures that landscape architects plan as part of an aristocratic garden.

Purpose and Location—In a great majority of cases, fireplaces are planned with the thought of outdoor cookery, although many owners will wish to combine the opportunity for an attractive blaze to brighten the shadows of summer evenings. In a small proportion of cases, a pleasant fire is the sole object and some lovely fireplaces have been built with this in view.



The location is worth careful study. Your outdoor fireplace should be a part of a pleasant garden setting, with plantings to give it a sense of enclosure and with tables and benches conveniently arranged. Too many enthusiastic beginners think only of the barbecue and its food output, forgetting until later the factors of attractiveness and convenience.

Do not build too far from your kitchen door. This warning comes from suburban owners who have erected their fireplaces at the foot of wooded hillsides. The carrying problem spoiled much of the barbecue enjoyment.

Fireplace Materials—All fireplaces represent combinations of masonry with metal grids, doors, covers, reinforcing angles, etc. Common brick is generally the most accessible, low cost masonry material and the easiest to handle. It may be used with its native surface exposed, or it can be painted with specially adapted masonry paints to harmonize with surrounding structures.

Firebrick is a good material with higher resistance to heat than other bricks. However, the ordinary common



Fireplace with Donley No. 20 Range and No. 60 Dutch Oven serves an appreciative family at Medina, Ohio.

or shale brick stands the moderate heat of an outdoor fireplace very well. Face bricks may be had in a variety of tones and textures.

Considerable freedom is practiced in fireplace masonry and one should not overlook local or salvaged materials. Discarded paving brick or cobblestones make attractive fireplaces. Perhaps there is a wealth of field stones on your country premises, or in the neighborhood. If quarry stone is your material, roughly broken fragments can be laid up into a charming rubble. If you prefer cut stone carefully shaped and faced, any stone mason can serve you.

Souvenir Interest—We know of an owner who used a collection of stones, assembled when he was a student geologist, as a facing for his fireplace masonry. He would lecture to guests on the names and origins of various rocks.

Another who had motored widely brought souvenirs of every state in the union—characteristic pieces of native rock. All eventually found their way into his garden fireplace.

Others may use shells or small crystalline stones to weave a pattern or form a panel in the fireplace breast or the face of the chimney.

All such touches help to personalize the fireplace and heighten its character as a domestic shrine.

Things to Think About—When you plan the simplest kind of barbecue, you avoid expense but, at the same time, you incur certain inconveniences. You must be prepared to carry your fuel to the fireplace location every time a fire is lighted. Cooking utensils, too, must be transported to and from the site. Garbage and wastes must be handled so as to avoid offense.

So it may be that after you have enjoyed your simple outdoor fireplace you will be ready for a somewhat more complete installation. Adequate storage spaces are a great convenience. One should hold fuel and another cooking utensils. Sometimes in the more complex structures there will be separate chambers for lighter fuel, such as charcoal, and for wood.

A Donley Garbage Receiver, installed with its opening at ground level, makes a quick, reliable and unobtrusive means of disposing of wastes.

Aids to Completeness—A water tap near the fireplace, or even a length of hose, is a convenience in cleaning utensils. Electric current permits lighting the scene and can be used to turn a spit. Of course you will



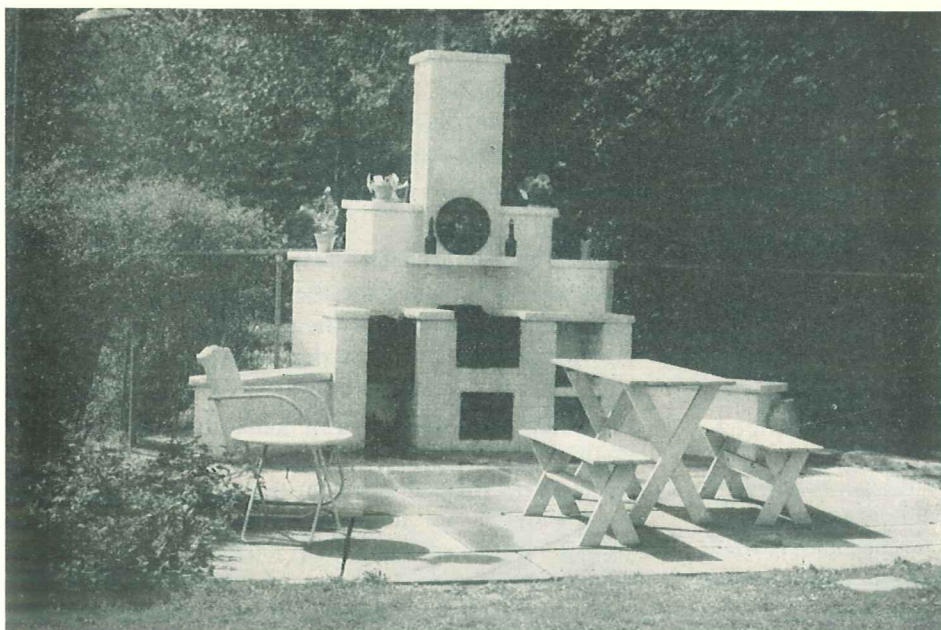
Above is shown a garden fireplace on the estate of J. H. Donahey at Aurora, Ohio. The fireplace is largely the work of the owner, including the modeling in cement of the relief bust of an Egyptian princess. Genuine Egyptian artifacts are embedded in the masonry. Mr. Donahey is a well known cartoonist on the Cleveland Plain Dealer.

want suitable tables and benches and care in their arrangement will well repay you. Plantings lend a final touch of charm and seclusion.

Proper Support Important—Whatever type or size of fireplace is to be constructed certain questions will arise. Perhaps the first of these is support. The fireplace must not sag or heave as the result of water or frost action. In any region that has freezing temperatures, the experienced builder is likely to advise a foundation carried below the frost line. But there is another way, equally effective in most cases.

That is to support the masonry on a "matte" of concrete, a slab somewhat wider than the structure and six or more inches in thickness. It does not go below frost, rides up and down uniformly when frost temporarily raises the level of the earth, or thaws let it down.

More important than the type of support chosen is the need for a well compacted sub bed. Filled-in earth should have a chance to settle, or be thoroughly tamped.



Thoroughly alive to the decorative possibilities of a garden fireplace, Mr. and Mrs. George Miller of Shaker Heights, Ohio, keep theirs spotless and adorned with pottery and plants. It embraces a Donley No. 20 Range and No. 40 steak grill.

Outdoor Fireplace Fuel—Choice of fuel will be influenced by local conditions. In woodland sites, forest faggots will be used. Driftwood is a resource at the water-side. In the case of a garden fireplace, where a bright flame is sought, wood must usually be purchased from commercial sources, coal being a rare alternative.

For a cooking fire, charcoal is preferred, and even where campers are blessed with an abundance of faggots or driftwood, nothing else is so adapted to keeping alive a hot, smokeless bed of coals. Most stores handling camping supplies sell charcoal in convenient packages—also hardware stores, grocery stores, etc.

Moisture Difficulties—Care must be taken to see that the fireplace does not suffer from the elements during the win-

Fireplace on westerly edge of Cleveland, owned and built by F. G. Marquard. The central No. 20 Range has been provided by the owner with a box-like cover under which cookery proceeds while fumes ascend the chimney. There are also oven and storage units.



ter season, when it is out of use. This means tightly joined masonry in which frost action can find no crevice to operate. Ground water, too, may be a menace at certain seasons of the year, and low spots, toward which water might drain, are not to be preferred as fireplace locations.

It is a practice quite frequently followed to elevate the hearth a few inches above ground level in case of a garden fireplace; and to use care in the case of a cooking fireplace to avoid having the ash chamber invaded by ground drainage.

Control of Smoke—The smoke problem in the case of an outdoor fireplace is different, and, on the whole, more perplexing than in an indoor fireplace. Constant air currents tend to blow the smoke into the most inconvenient quarters. Chimney heights are generally less, and draft correspondingly diminished. In the case of a garden fireplace, relief from smoke nuisance is promoted by facing the fireplace in the direction of prevailing winds and by shielding it as much as possible from counter currents. The flue should be ample—the throat relatively open. A damper is of no avail and is, therefore, omitted. Depth of the hearth is usually greater than for indoor fireplaces.

In the case of the cooking fireplace with a chimney, the prime consideration is to have a fire chamber that can be closed tightly when smoke-producing fuel is being burned. If the top is opened during the use of charcoal fuel, it should be arranged to protect the face of the chimney from discoloration.

This fireplace at the home of Otto Hildebrand, Brecksville, Ohio, offers an open fire and crane, while there is a No. 20 Range, placed laterally in the left wing, besides an oven and storage spaces.



Outdoor Fireplace Designs

- No. 10 Simplest type of cooking fireplace
- No. 20 Outdoor Range Unit
- No. 30 Charcoal Stove, free standing or
installed in masonry
- No. 35 Charcoal "Barbecart"
- No. 40 Duplex Grill (built in)
- No. 50 Portable Duplex Grill
- No. 55 Portable Duplex Grill with Warming Section
- No. 60 Dutch Oven Assembly
- No. 70 Universal Fireplace

On ensuing pages these seven outdoor suggestions will be illustrated in design and photograph. One of them is a portable device in which no masonry is used. Another is optionally portable, although rather heavy (60 pounds) for constant handling.

The others, we believe, afford the outdoor fireplace devotee a wide choice for his requirements in outdoor cooking facilities and incidental enjoyment. This statement calls for two explanations.

First, while the basic design is simple in each case, there is every chance for the individual to express his fancy in the character of the masonry, in devising seats or wingwalls as a part of the installation.

Second, the possibilities in combining units are practically unlimited. It is quite common for the same structure to include a No. 20 Range Unit and a No. 40 Duplex Grill. An oven unit, No. 60, is frequently included. First we will deal with single units. The listing at the top of the page is repeated with more detail on last page. Now we will consider the—

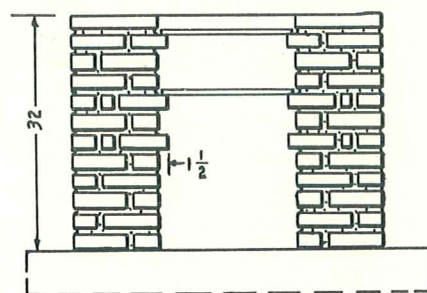
No. 10 Outdoor Cooking Grill

This handy barbecue unit offers the quickest and easiest way to achieve a permanent installation on which appetizing meals can be cooked. As illustrated here, it is made of brick. Projection of the brick into the fire area offers a shelf to support the iron grates on which rest the charcoal fire below and the cooking utensils above. Three such projections are shown, al-

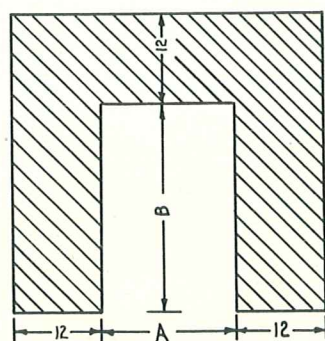
though grates at two levels are the rule. Having three levels gives opportunity to shift the grates to suit the fuel available.

Three sizes of barbecue are indicated, based on different sizes of grate. The smallest size takes a 12 by 19½-inch grate. Two are required. The second or 10C size takes a 12 by 25 grate and the fire chamber is correspondingly deeper. By using two grates, 12x17¼ on each level, four in all, the structure can be enlarged to offer an 18 by 28-inch fire area.

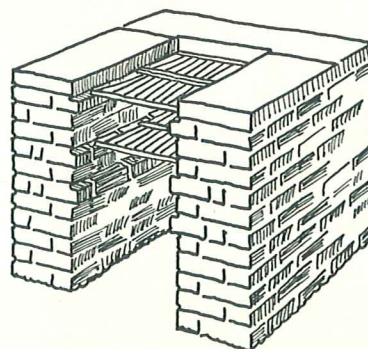
Matte support is indicated. This means digging a shallow form in the earth, 6 inches deep and about 4½ feet square. After the sub bed is smoothed and compacted, concrete is poured and allowed to set before proceeding with the brick or stone work. A level cap of concrete or stone imparts finish and makes a smooth surface on which to rest cooking utensils.



ELEVATION



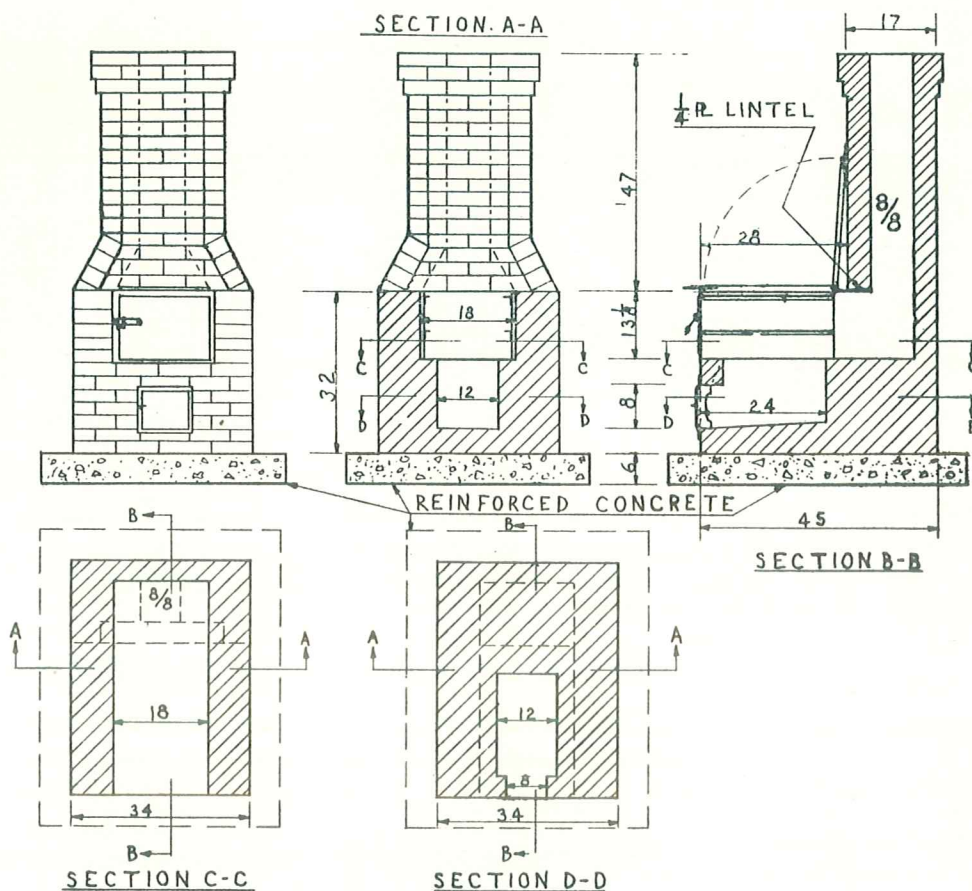
PLAN



Donley No. 10
Cooking Fireplace
simple to construct.
The table below in-
dicates three sizes.

Unit Number	A	B	Grate Size	Grates Needed	Brick Needed
10-A	13"	24"	12x19½x½	2	410
10-C	12"	28"	12x25 x ½	2	450
10-D	18"	28"	12x17¼x½	4	475

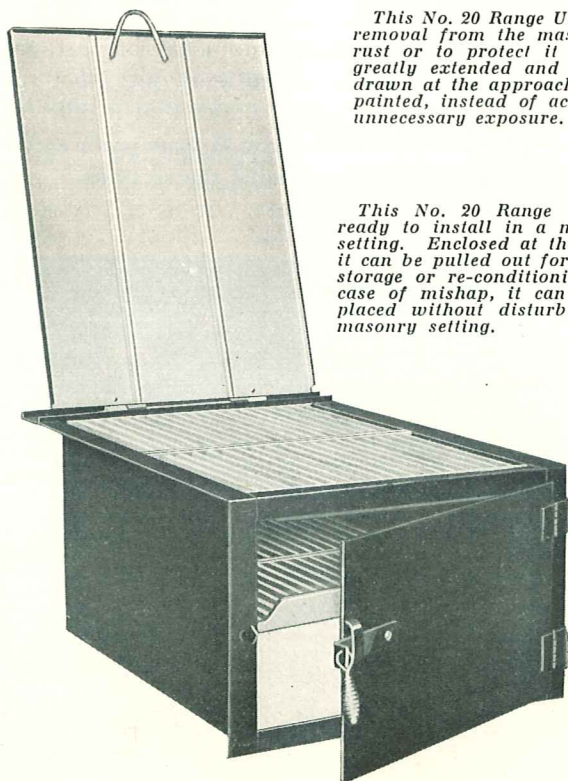
No. 20 Outdoor Range



NO. 20 OUTDOOR FIREPLACE INSTALLATION DETAILS

This No. 20 Range Unit is constructed with a view to easy removal from the masonry whenever necessary to remove rust or to protect it with paint. Its useful life can be greatly extended and appearance improved if it is withdrawn at the approach of cold weather, wire brushed and painted, instead of accumulating more rust by months of unnecessary exposure.

This No. 20 Range Unit is ready to install in a masonry setting. Enclosed at the sides, it can be pulled out for winter storage or re-conditioning. In case of mishap, it can be replaced without disturbing the masonry setting.



AMONG Donley fireplace types, easily the most popular is the Donley No. 20 Outdoor Cooking Range. The elevation, profile and two sections shown on this page indicate its construction. The chief metal feature is the unit shown at the left. It includes a staunch frame with supports for grates at two levels, also a fuel door, enclosed sides and a hinged top that can be turned back against the chimney and protect the masonry from soot.

Strong, Welded Construction—The Donley No. 20 Range Unit consists of a strongly welded frame, 28½" by 18" in horizontal section and 14" high. It has projections at three levels to support movable grates. If desired, solid top sections may be substituted for one or both of the upper grids. This gives its top the appearance of an old-fashioned cooking range, with round, cast iron lids. However, the enclosure of the flame does not depend on the use of the solid top, for—



No. 20 Range unit with oven in chimney at home of Mrs. Elizabeth Jones near Wellington, Ohio.

A hinged steel cover completely encloses the unit from above. It prevents the escape of smoke, except through the chimney, when fires are being kindled or raw fuel is used. With a charcoal or hot ember fire, the cover may be swung upward against the chimney, where it protects the masonry from soot and keeps your fireplace looking fresh and attractive.

A steel fire door gives access from the front and facilitates handling and cleaning of the grates. It is provided with a latch.

The ash-pit below grate level is likewise provided with a door—a standard 8x8 clean-out door which is anchored in the masonry. This door may be closed or left open a few inches according to draft requirements.

Solid top section occupies one-half of the top surface, taking the place of one of the two grates that are otherwise used. Two solid sections give a complete cast-iron top with four circular lids.

Easy to Care For—Careful owners like to keep their outdoor fireplaces looking well. The corrosive effects

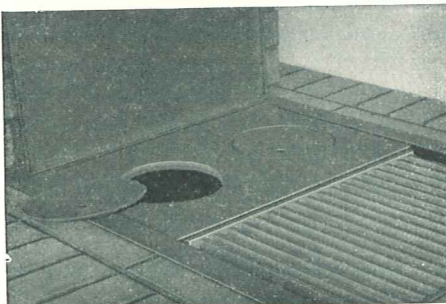
No. 20 Range unit installed in stone on premises of E. H. Chaney, Rocky River, Ohio.



of fire, plus exposure to the elements, makes frequent attention necessary. The Donley No. 20 Unit can be pulled completely out of the masonry for winter attention, wire brushed and given protective painting.

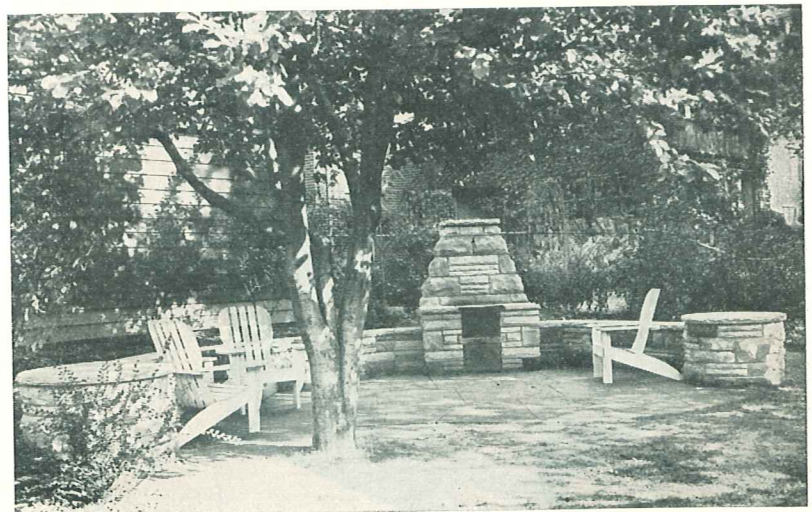
The steel top is particularly exposed to heat and most likely to corrode and warp. It is therefore made with view to removal and replacement whenever beyond repair. The two hinges have a common axis in a single long pin which can be withdrawn and the top freed.

Choice of Assemblies—So many alternatives are possible that the reader will do well to consult the summary of Outdoor Fireplace Equipment on last page and read across, so that you will know just what your order includes. The summary shows that it may take any one of three forms, according to your preference of what you want in the way of solid top sections.



Above is an optional feature, a cast iron section with typical round stove openings and lids. It takes the place of one grate. Two can be used at the same time if desired.

Fireplace at rural home of Dr. G. Murray Hawk in South Euclid, Ohio—a No. 20 Range with No. 60 Dutch Oven.



No. 30 Charcoal Stove Unit

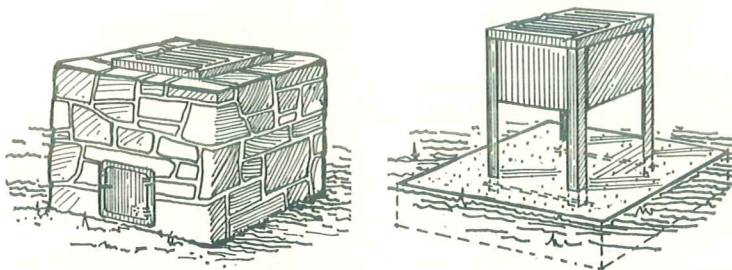


Two methods are indicated at the right by which the Charcoal Stove may be converted to a permanent installation. First, it may be encased in masonry or, second, the legs may be anchored in a concrete foundation.

Those who appreciate compactness and convenience in an outdoor cooking unit will like this all-metal charcoal stove. It can be treated as a semi-portable unit, carried indoors in winter for better care—perhaps transported to the scene of a summer camp for several weeks' enjoyment, but hardly light enough (60 pounds) to be carried around in the car for casual fun.

On the other hand, it is often encased in masonry and treated as a permanent installation. In other cases, such as in public parks, the feet are embedded in concrete, avoiding the fear that users might decide to change its location.

The body and legs of the unit are of steel. It contains a grid for the support of a charcoal fire and cooking grid at the top, consisting of $\frac{7}{8}$ " welded rods. A portion of the top is hinged to afford access to the fire. When the unit is encased in masonry, it calls for an 8" by 8" clean-out door for the removal of ashes. With no loose parts to be mislaid, the Donley Charcoal Stove fulfills a variety of needs where simplicity and compactness count. Height is 24", with a top area of $14\frac{1}{2}$ " by $20\frac{1}{2}$ ". The shipping weight is 60 pounds.



No. 35 Charcoal "Barbecart"

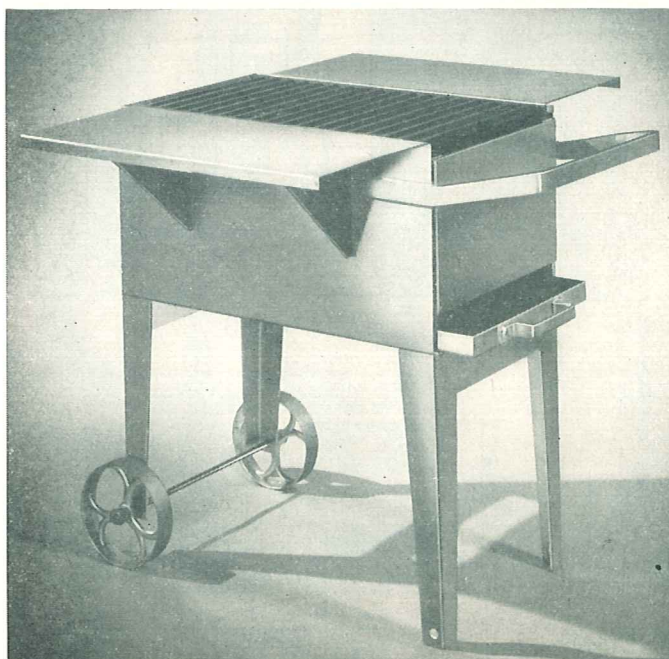
The Charcoal "Barbecart" offers the same type of simplified cookery as the No. 30 unit shown above, but the accent is on flexibility in location and use. While the Charcoal Stove has its grates firmly attached, fitting it for public park use, the "Barbecart" is strictly a family possession. It gives moderate portability about the owner's premises, but is not designed for motor travel, as are Portable Grills Nos. 50 and 55.

With its other conveniences, it offers two wing shelves, each 6 by 18 inches in size and easily detachable when the unit is stored. The "Barbecart" appeals particularly to families in rented homes where a permanent installation would not be justified.

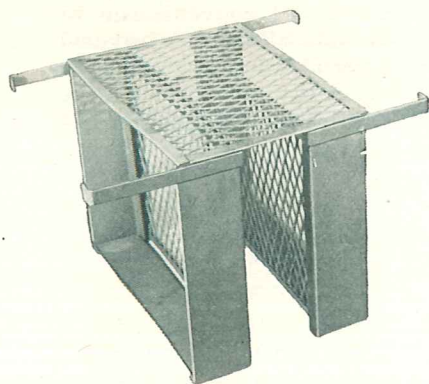
Two other advantages of its easy mobility are— (1) It can be moved about the lawn or garden to take advantage of shade or shelter. (2) It can be kept out of the weather when not in use.

Ash pan in the form of a drawer keeps hot cinders from marring the grass. Two 12 by 19-inch grids are removable. Height is 27 inches. Width with shelves demounted, 13 inches. Length, including wheels and handle, 28 inches. Shipping weight, 96 pounds.

Below is the handy "Barbecart" that can be wheeled to any convenient spot about the lawn or garden and when not in use, has the protection of the garage to keep it from undue exposure.



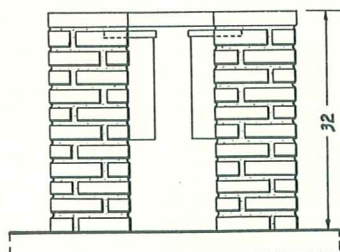
No. 40 Duplex Steak Grill



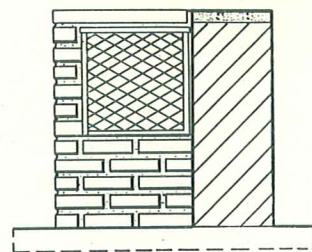
"Between two fires" is an old simile for being in a hot spot. That is the description, too, which fits the Donley No. 40 Steak Grill. It offers a divided fire—two flat, vertical metal baskets filled with glowing charcoal. In the narrow space between, the chef introduces whatever is to be grilled—a juicy steak, fresh caught fish, alluring chops or

cutlets. It also makes a rapid toaster for bread or sandwiches, introduced by means of a toasting frame.

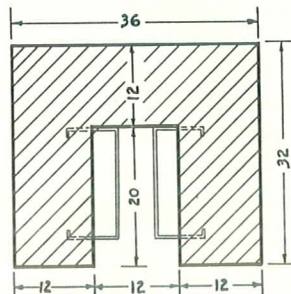
This steak grill is popular as an auxiliary to the No. 20 Range or other units. But it also makes an excellent outdoor cooking device all by itself. It is by no means confined to grilling operations. A separate steel grid, laid on top, fits it for any kind of stove top cookery. In characteristic cases, the coffee will be started and vegetables set to boil. Later, when guests arrive, the grilling of the meat portions commences and is quickly repeated, each being served with a hot portion in rapid succession.



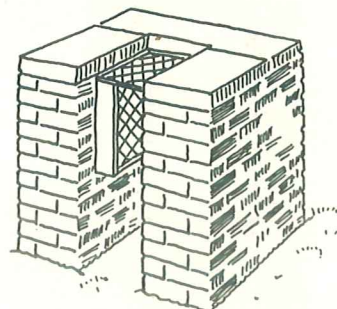
ELEVATION



SECTION

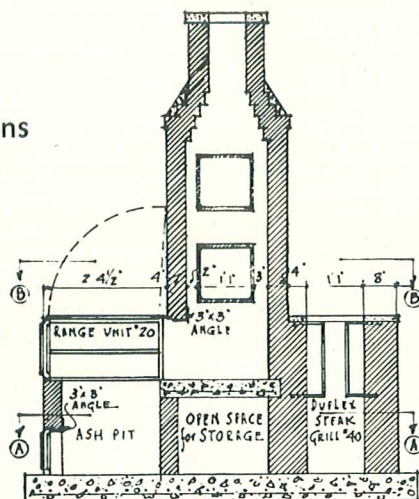


PLAN

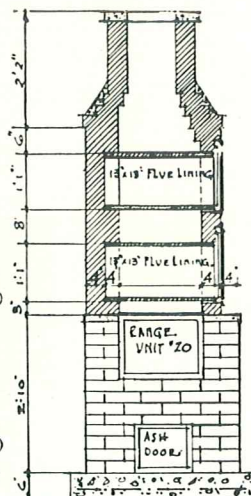


While a tined fork may be used, we strongly recommend the frame type of broiling fork, in which viands are held between wires. If portability is the object, consider the Donley No. 50 Portable Steak Grill shown on the next page.

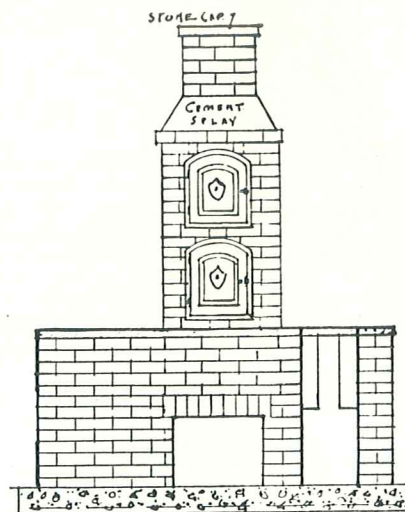
Combination of Grill With Range & Ovens



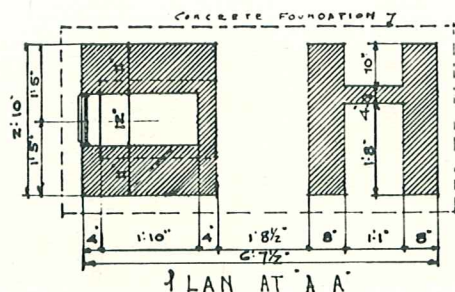
SECTION



FRONT ELEVATION
and SECTION THRU CHIMNEY

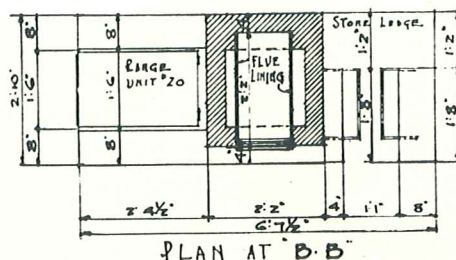


SIDE ELEVATION



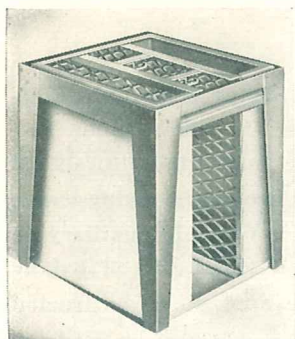
PLAN AT "A A"

This assembly calls for Donley No. 20 and No. 40 Units—also two Dutch Oven Doors.



PLAN AT "B B"

Portable Duplex Steak Grill, No. 50



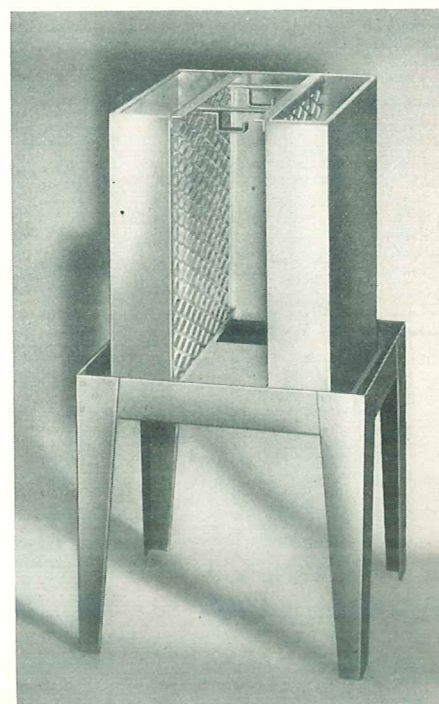
*Ready for travel.
Space occupied is about
14" x 14" x 14".*

This two-piece metal unit, weighing only 18 pounds, offers the same advantages as the No. 40 Grill, but can be loaded into an automobile and carried to the site of a camp or picnic. While light in weight, it must not be confused with flimsier devices. It is not a season purchase but with due care will last many years.

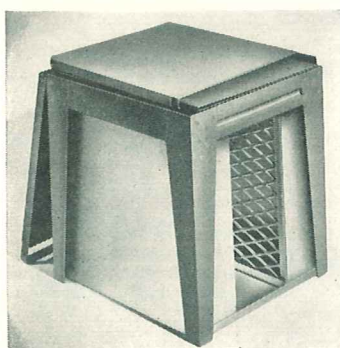
When the two parts are nested as shown above, it occupies a cubic space approximately 14" x 14" x 14". It is

erected for use by lifting out the grill section from the leg section and giving it a quarter turn, in which position it rests securely upon the inner flange of the leg section. When the day's fun is over, it is a simple matter to lift out the grill section, give it a quarter turn and replace it within the leg frame.

This device is made from steel sheets and reinforcing members, strongly welded. Two fire chambers with heavy, open mesh on their opposed sides afford room for two hot charcoal fires. Meat or fish held between these fires on a grilling fork or frame is "done" with a speed unknown in other cookery. Cross members at the top are close enough to support pots or pans for other kinds of cookery. Hooks attached beneath them hold grilling frames or forks steady. Shipping weight, 22 pounds.



Portable Duplex Steak Grill, No. 55 With Warming Section



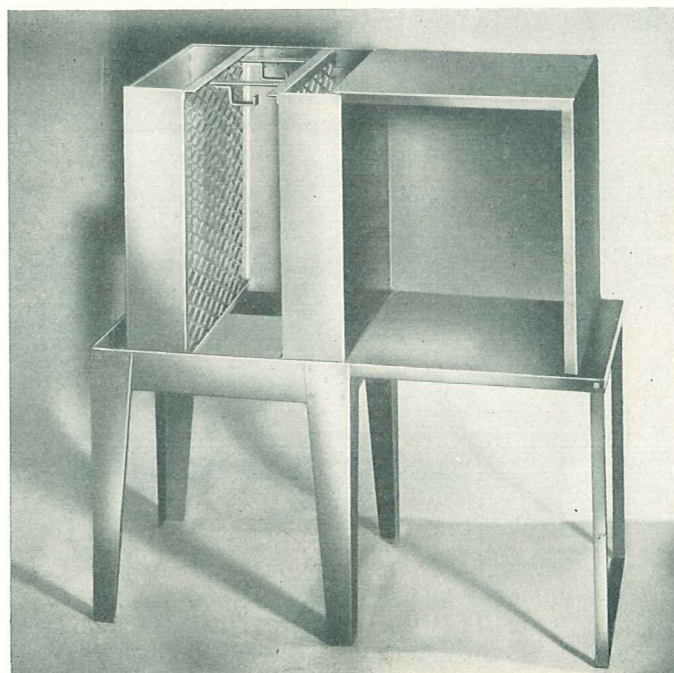
*Shelf and enclosure fold
compactly with grilling unit.*

The No. 55 Steak Grill is the No. 50 carried a step forward in convenience and utility. When demounted for carrying, as shown at the left, it takes up very little more room than the No. 50 Grill.

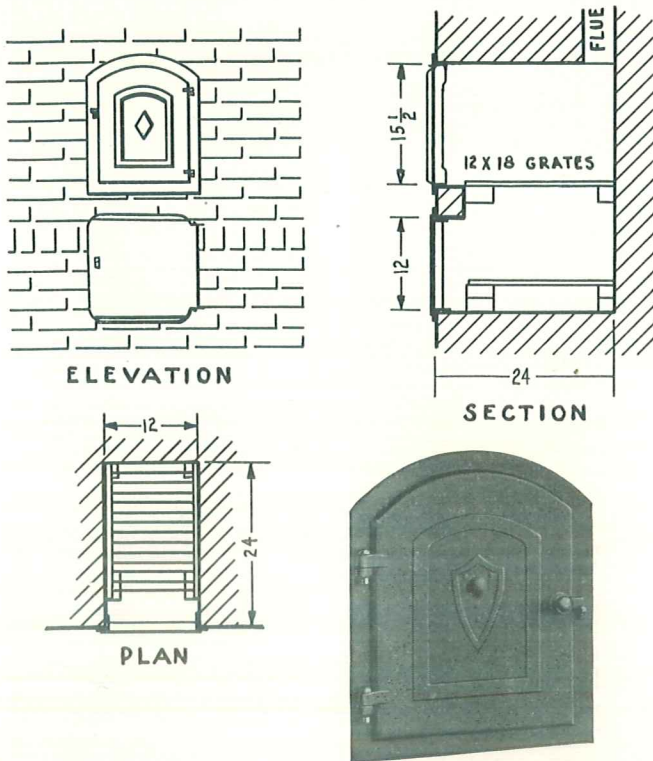
When assembled for use, it affords a section at the side for the temporary storage of food in preparation for serving. While not an oven, being open at the front, it derives considerable heat from the grill and keeps dishes from getting chilled as guests assemble.

The warming section comes in two parts. The base and outer support is one. Three hinged sheets, forming the top and two sides, make up the other. If only a small table top is desired, the first part alone is erected. If the entire warming section is erected, its top makes a convenient shelf for temporary placing of food and utensils.

The Grill section and legs of the No. 55 are identical with that of the No. 50. Total length of the No. 55, assembled, is 28". Height 27", width 14". Shipping weight, 30 pounds.



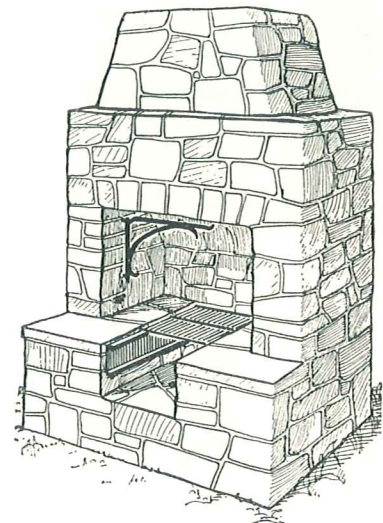
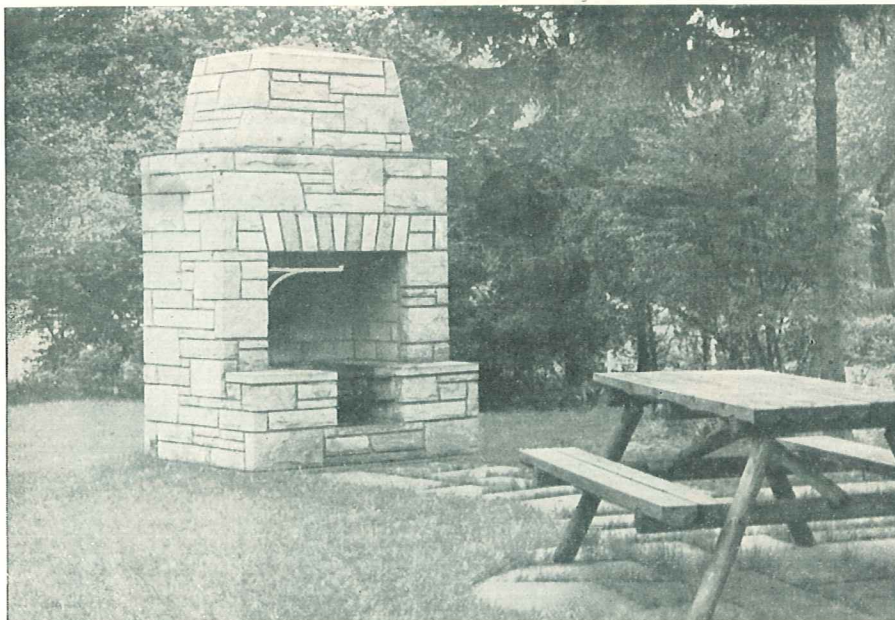
Outdoor Dutch Oven Unit, No. 60



The Dutch Oven is largely a factor in period design of indoor fireplaces. However, in the outdoor fireplace, the Dutch Oven has a much more practical role, since there is little indoor fireplace cooking today. Rarely erected by itself, it is a valuable auxiliary to other outdoor cooking units. It takes care of baking operations which the others cannot do. Constructed according to the design shown, it can also be used for boiling vegetables, the fumes passing up the vent into the flue.

Certain features distinguish the modern, outdoor Dutch Oven from certain older types. (1) It has separate doors for fire tending and for cookery. (2) It is invariably vented, either into the main flue or into a smaller flue of its own. (3) It has grates for the support of a charcoal fire and, above it, for the support of cooking utensils. The Donley Dutch Oven Door is indicated for reception of cooking utensils, with a 12 by 12-inch Donley Clean-out Door below. There are also two grates 12 by 18 inches.

No. 70 Universal Outdoor Fireplace



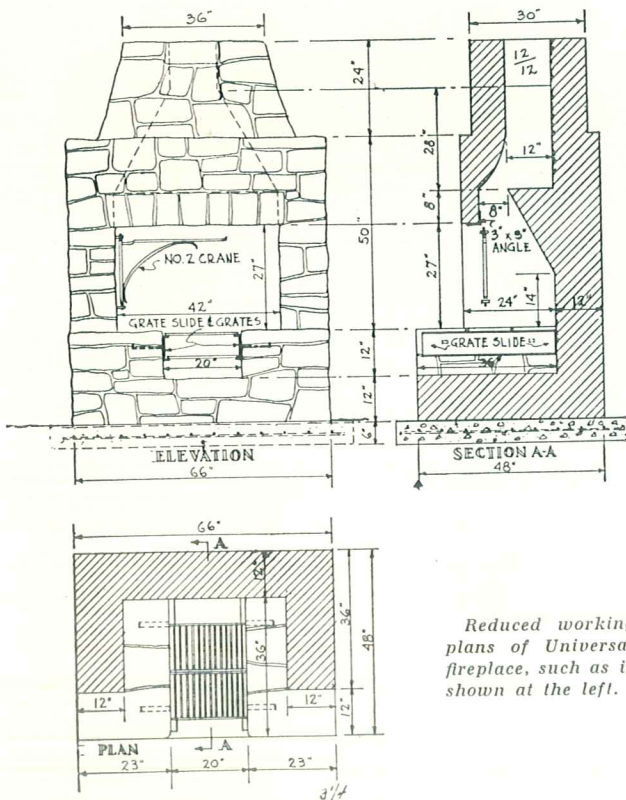
People who enjoy outdoor cooking also often like a bright evening fire and are not quite satisfied with a cooking fire that is largely enclosed.

So here is the Donley No. 70 Universal Outdoor Fireplace, equally adapted to a bright warm blaze or to a cooking fire that may be charcoal or coarser fuel.

Above the level of the hearth shoulders it is a good

At the left, Universal Fireplace No. 70 in garden of S. M. Gunderson, Shaker Heights, Ohio. Above, perspective showing arrangement of grates.

deal like any good indoor fireplace, excepting that there is no damper and the throat and flue have somewhat larger capacity than would be found in a corresponding indoor fireplace. Also it has a crane.

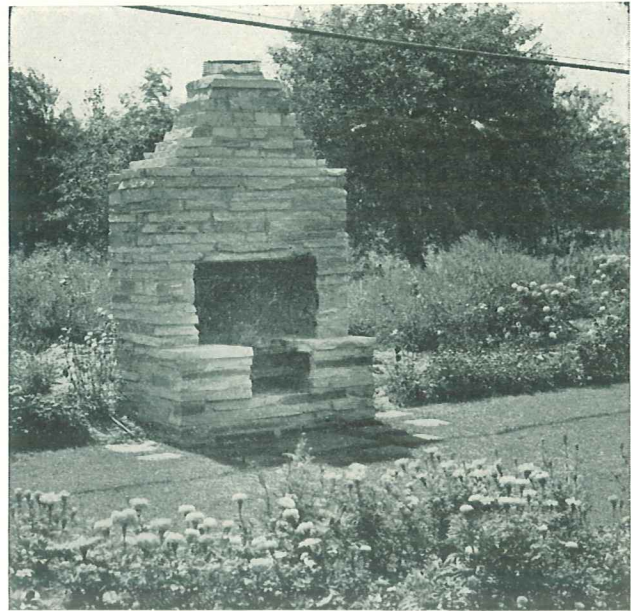


It is the depressed center of the hearth that gives the Universal Fireplace its versatile capacity as a means of cooking. The total width of the hearth is 42 inches, with shoulders extending forward 12 inches in front of the face. The central 20 inches of this hearth area is depressed 12 inches and provided with metal grate slides at two levels, for the support of four grates 12"x19" and $\frac{1}{2}$ " thick.

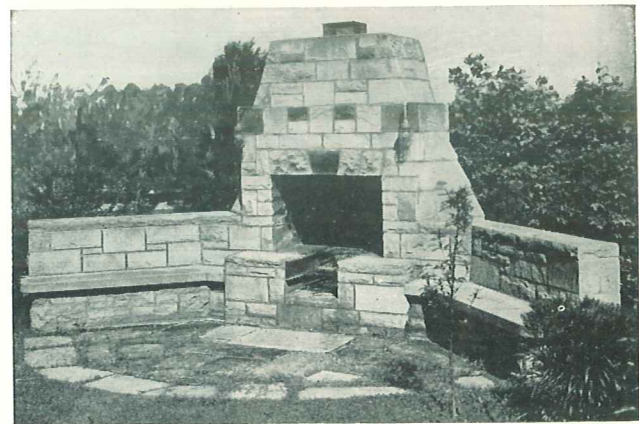
With your Universal fireplace, you can start a wood fire, using your upper grates as a part of the hearth. If, after enjoying the brightness and warmth, somebody is interested in food, the upper grates can be pulled forward and embers dropped to the lower level. The fire can then be fed with charcoal as required and cooking proceed on the upper grates. Or, the sequence can be reversed. Cooking can come first, ending the evening with a bright fire. Always you have the crane with which to support a kettle for cooking or merely to supply a need for warm water.

At the seaside, mountains, forest lodge or just a plain back yard, wherever people gather for long summer or autumn evenings, your Universal Fireplace is an unfailing social center. Good by itself, it lends itself to combinations with the No. 40 Steak Grill, the No. 60 Dutch Oven or other units. Full equipment is described in the table on inside rear cover.

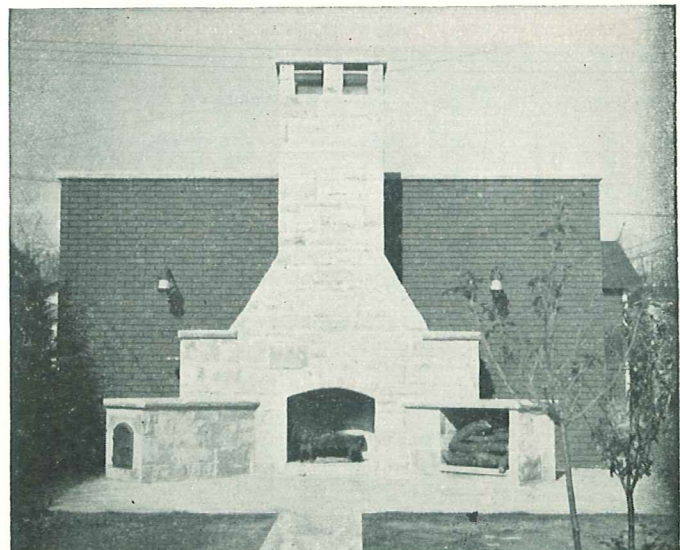
Fireplace of the Universal type built against garage at the home of Charles T. Weller, Huntington, West Virginia.

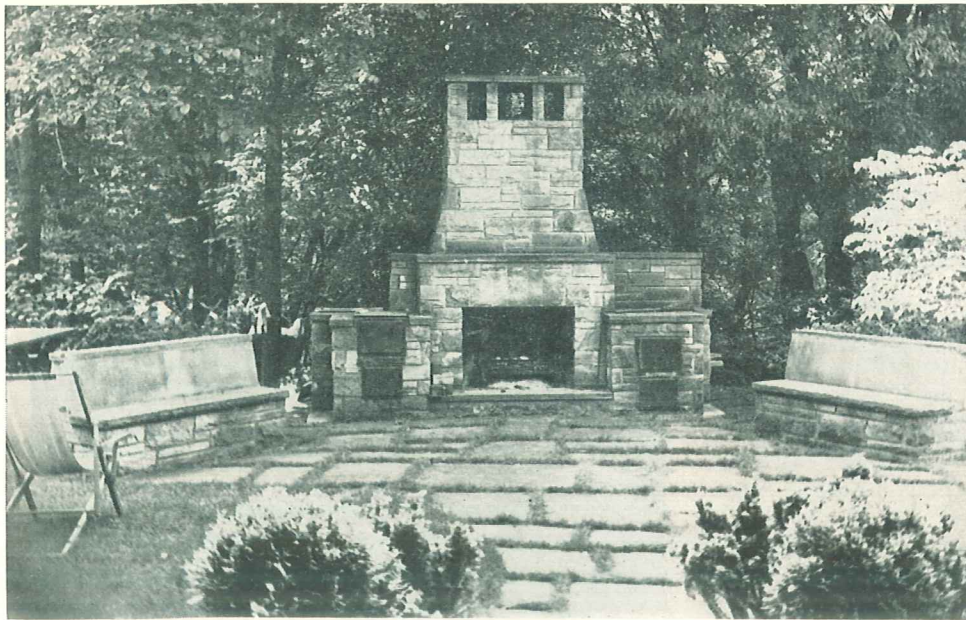


No. 70 Cooking Fireplace on premises of Clarence H. Shafer, University Heights, Ohio.



No. 70 Cooking Fireplace at home of A. R. Green, Shaker Heights, Ohio. Mr. Green is vice-president of the Cleveland Quarries Co., which furnished the very effective stone.





More Variations of the Universal Fireplace Idea

Fireplace of the Universal type at home of H. R. Miller, Edgecliff Drive, Euclid, Ohio. Its large, open fire has crane and kettle, also removable electric spit that can be placed on hearth. No. 20 Range is shown in left wing and No. 60 Dutch Oven in right wing. There is a second No. 20 Range in the left wing, opening to the side. The Millers find their fireplace an ideal medium for outdoor entertainment of considerable companies of friends.

After the New England hurricane wrecked a sea wall at Giant Beach, Niantic, Conn., it was rebuilt with this outdoor fireplace incorporated in the masonry. The owner, John W. Nickerson, used a Donley Dutch Oven assembly and other Donley equipment.

A circular concrete table, supported by a column of field stone, stands in the center of a plaza paved with random slabs of stone. Besides Donley Crane and Dutch Oven Door, this fireplace has 16" Log Rests, 12" by 24" grid and 12" by 12" spark guard on the chimney. The recess beneath the fireplace opening is used for general storage.



This outdoor fireplace adjoins a bath house on the waterside estate of E. T. Loeblein, East Twin Lake, Ohio. Equipment includes—

No. 20 Range assembly.

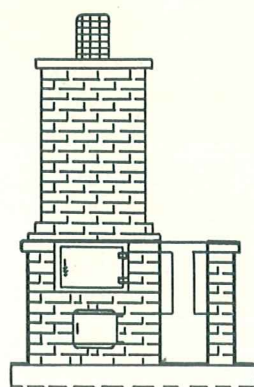
No. 40 Duplex Grill assembly.

No. 60 Dutch Oven, heated by open fire through metal partition.

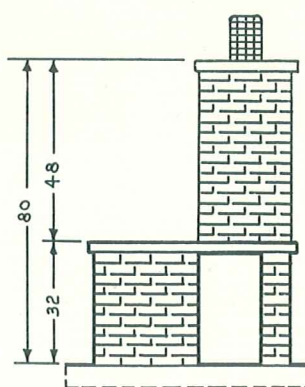
Combinations of Outdoor Cooking Units

No. 20 Range with
No. 40 Steak Grill

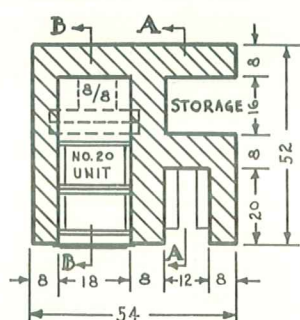
Designers will sometimes prefer their own ideas in combining various Donley units in a single structure. Here are two suggestions, one for a two-unit fireplace and one for a three-unit combination. These combinations can be erected in confidence that they will fit and give satisfaction. Other materials may be selected and wingwalls, benches or other structures added if desired.



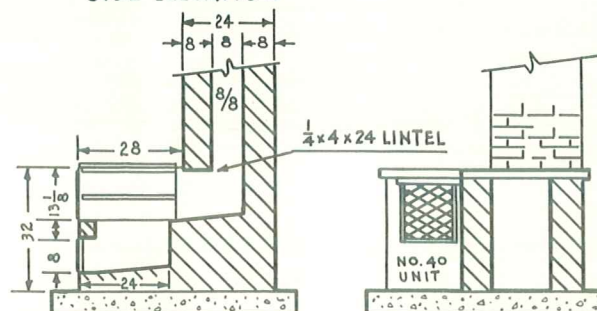
FRONT ELEVATION



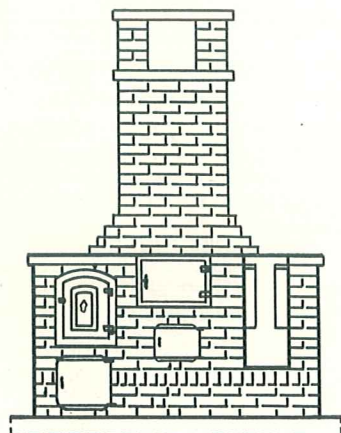
SIDE ELEVATION



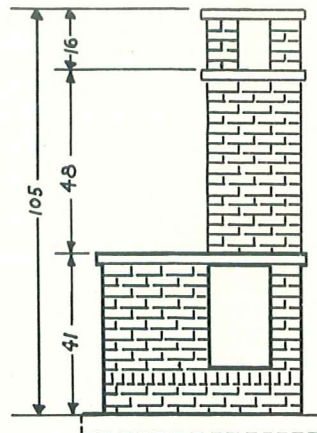
SECTION B-B



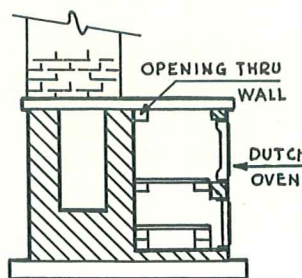
SECTION A-A



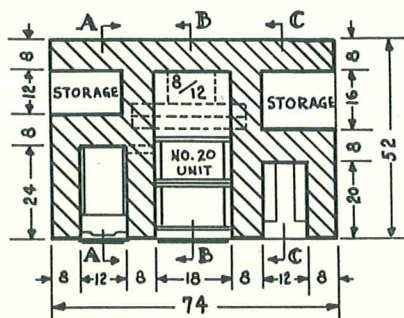
FRONT ELEVATION



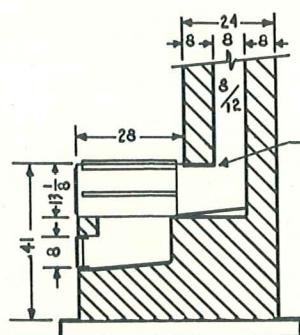
SIDE ELEVATION



SECTION A-A

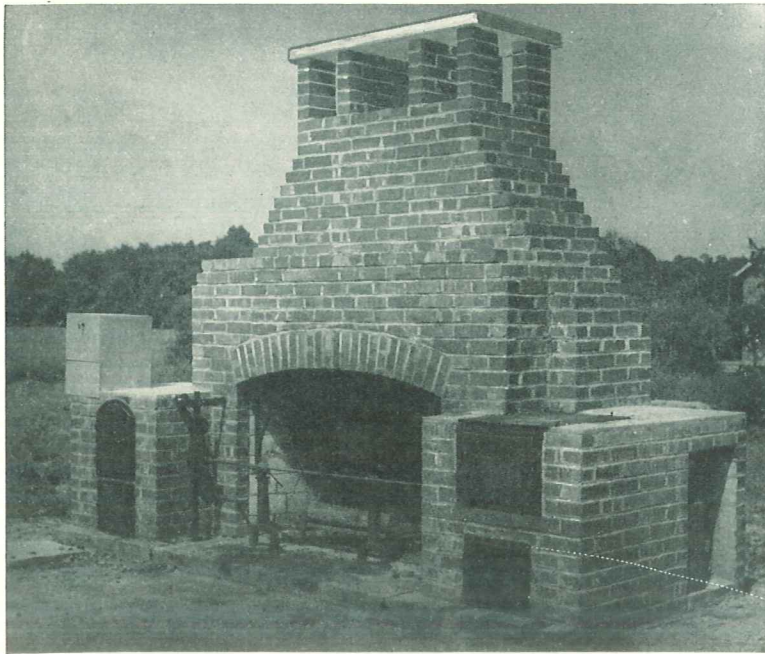


SECTION B-B



SECTION C-C

No. 20 Range Unit with
No. 40 Steak Grill and
No. 60 Dutch Oven

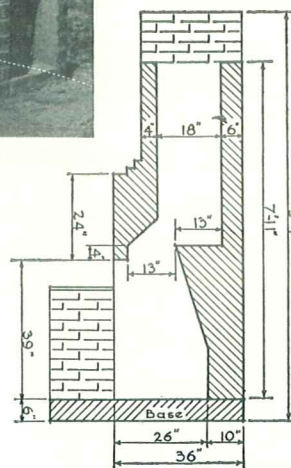
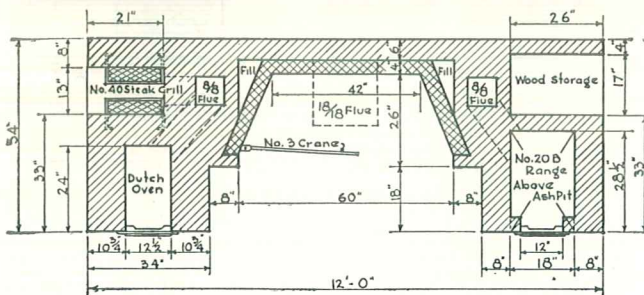


Electrically Driven Spit Completes This Fireplace

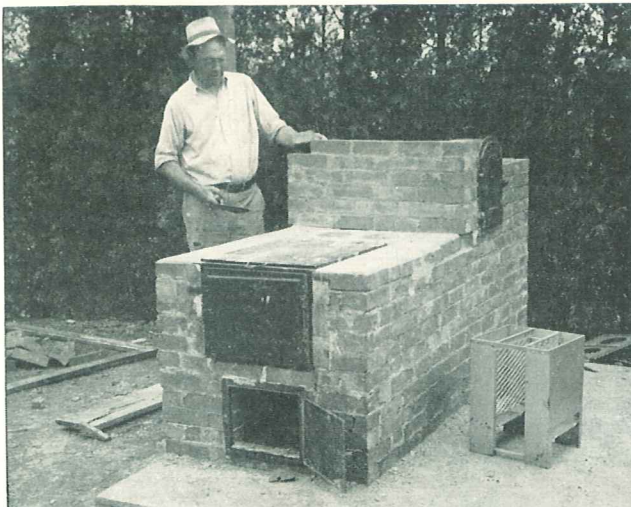
Many owners of fireplaces have drawn inspiration from this fine combination unit, planned and largely constructed by C. E. Wagnitz of Northfield, Ohio. It has open fire, before which is an electrically operated spit. In the wing structures are a Donley No. 20 Range, a No. 40 Steak Grill and a No. 60 Dutch Oven, besides a storage unit of liberal size. Electric current is brought to the fireplace by an underground conduit. A small motor, housed above the Dutch Oven, drives

the spit which has carried as many as thirty chickens at a time, when Mr. Wagnitz entertains business groups at his rural home. He has also roasted a 30-pound pig, or a whole lamb when such was the menu.

Formerly he relied on rheostat control of speeds, but lately finds the two speeds obtainable by chain ratios answer every purpose.



One Way to Heat an Oven



There are several ways to utilize the heat of a No. 20 range unit to heat an oven. In the case pictured, a metal oven was installed between the No. 20 range and the flue, so that heated products of combustion pass around it. In other cases, an adjoining oven is warmed by heat passing through the metal side of the range, there being no masonry wall between.

Incinerator Backs Up Fireplace

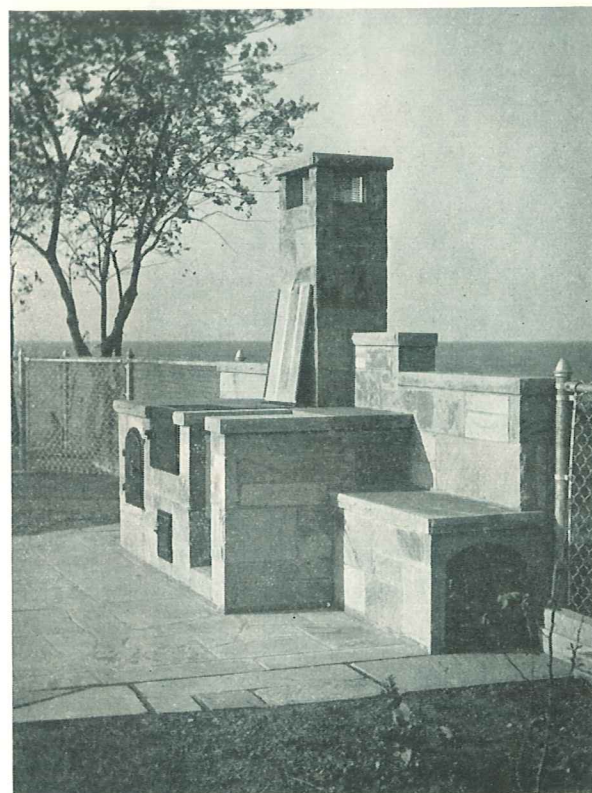


Seen from the front, this is a combination cooking fireplace, with No. 20 range unit, No. 40 steak grill and oven. This rear view shows an added feature, the Donley Incinerator for disposal of garbage and wastes. The owner is Herschel Driver of Euclid, Ohio. By his invitation, neighbors use both cooking and disposal facilities.

This beautiful combination outdoor fireplace adorns the premises of Norman M. Telzrow, Hollywood, Florida. It was built by Fred R. Sedore of Youngstown, Ohio. Left wing contains a No. 60 Dutch Oven and the right a No. 20 Range.



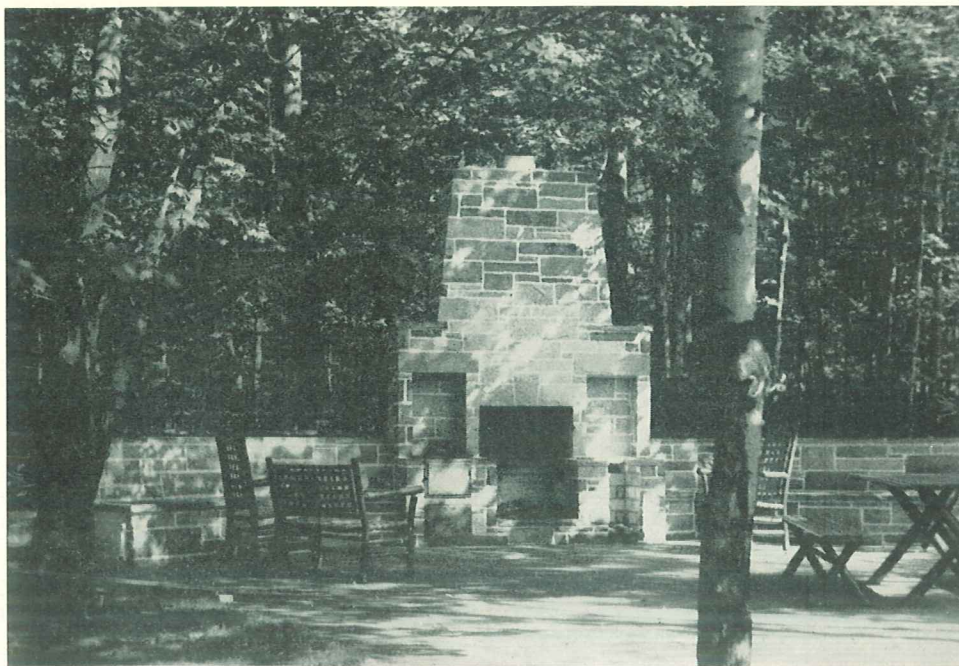
Brick and stone fireplace with No. 20 Range unit at home of M. L. Abrams, South Euclid, Ohio.



This beautiful fireplace of variegated crab Orchard stone overlooks Lake Erie from the Bay, Ohio, premises of H. H. Boerstler, who is identified with the Cleveland contracting firm of Gillmore, Carmichael & Olson. Stone masonry was in charge of Dave Crockett and brick masonry of Noah Henry, both of Gillmore, Carmichael & Olson.



This is a fieldstone fireplace from a rural estate in Summit County, Ohio. At the left is a No. 20 Range and at the right a No. 40 steak grill.

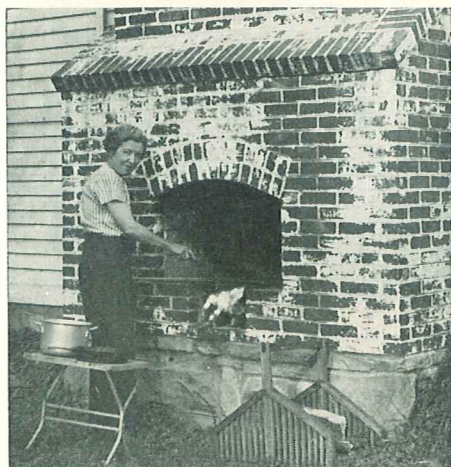
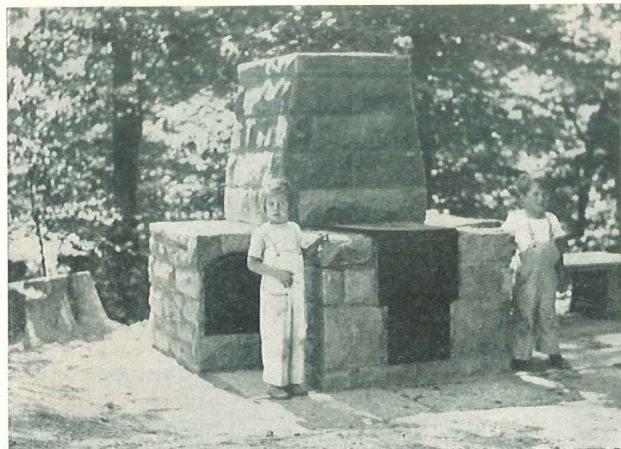


This large stone fireplace fronts a spacious paved area with several picnic tables—all greatly appreciated by friends and neighbors of Dr. G. Murray Hawk of Lyndhurst, Ohio. Design is by Architect George Burroughs and masonry by Contractor James Huml. Its central hearth is flanked on one side by a No. 20 Range and on the other by a No. 40 Steak Grill.

Below is a fireplace built by William J. Kennedy of Cleveland, former Secretary of State for Ohio and later Federal Housing Co-ordinator. Never a mason, he says, until fireplaces allured him. Two grandchildren stand by.

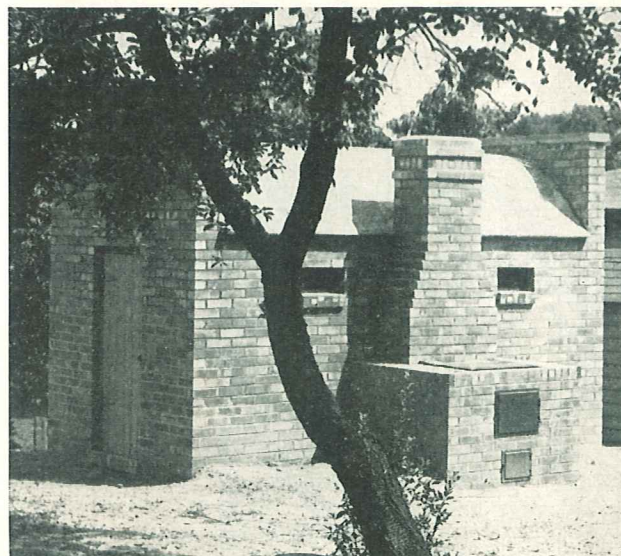


In various trips through many states of the union, Dr. J. T. McFarlan pursued the hobby of collecting curious Rocks. All are now embodied in his outdoor fireplace in Royalton, Ohio, together with No. 20 Range and No. 40 Steak Grill.



Sometimes the base of a household chimney makes a good location for a cooking fireplace.

This No. 20 Range is quite fittingly constructed against a smokehouse at the farm home of Donald Johnson, Boston township, Summit County, Ohio.



Accessories for Outdoor Cooking

Underground Rubbish Receiver

Every outdoor fireplace has its disposal problem. Ashes, cooking wastes and unburnable rubbish may be quickly put out of sight in this Donley Receiver, installed underground with its top flush with the surface.

Receiver consists of outer shell and inner container. Shell has hinged ring cover (used only in removing container for emptying) and service lid operated by a foot lever.

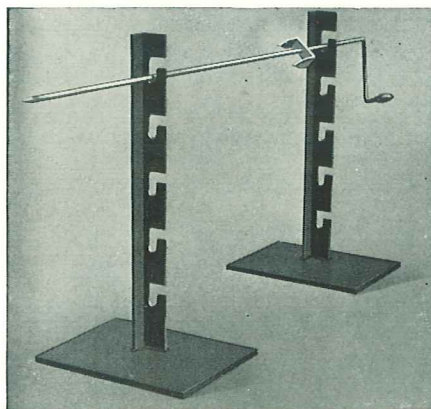


No.	Gallon Capacity	Overall Depth	Shipping Weight
110	10	20 1/2"	40 lbs.
115	15	26"	47 lbs.
121	21	29"	70 lbs.

Staunch Cooking Grates

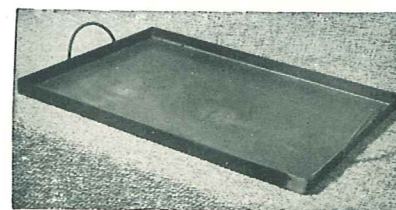


These grates, or grids, are high-grade castings, made in a variety of sizes, the more popular being 17" x 8", 17" x 10", 13" x 12", 19" x 12", 25" x 12".



Large, General Purpose Frying Pan

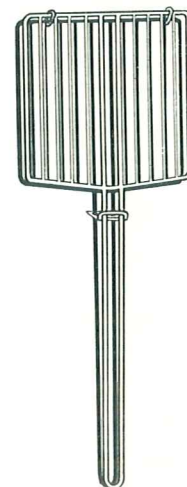
Our customers pioneered this generous utensil. The first one was made to order. Others followed as soon as the first one had a chance to make its merits felt. It is 16 by 22 inches in area, made of heavy gage steel, with a one-inch flange turned up all around and welded at the corners. Handles are loops of rod stock, welded to the pan.



Convenient Broiling Fork

This large frame type of broiling fork accelerates the broiling or toasting operation and permits the serving of more guests with hot food simultaneously. Especially suitable for divided steak grill, it is strongly made from light, welded rods.

The size shown has a 12 by 12-inch frame with 13-inch handle. The same frame size is furnished with a 25-inch handle. There is also a 9 by 9-inch frame with a 15-inch handle.



Useful Fireplace Crane



Fabricated from 5/8-inch steel bars. Pleasing in design and strong enough to stand stress of actual cooking. Consists of crane member pivoted in two anchors, in such manner that crane can be easily removed and replaced.

No.	Length of Crane	Width of Fireplace Openings	Between Anchors	Shipping Weight
1	22"	24" to 31"	14 1/4"	10 lbs.
2	26 1/2"	32" to 43"	14 1/4"	12 lbs.
3	32 1/2"	44" to 53"	18 1/4"	14 lbs.
4	41 1/2"	54" to 72"	21 3/4"	16 lbs.

Handy Spit for Open Air Roasting

This simple, convenient Donley Spit can be used wherever there is a roasting fire and a place to put it. Five notches for five different heights make for convenient use over a low charcoal grill or before open fire. The 14-inch uprights are of heavy angle iron and welded to substantial bases, 6 by 8 inches in size. The spit is a 1/4-inch rod pointed at one end, while the other end is bent into a crank for turning, with revolving wooden handle. Fork welded to the rod holds the chicken or other viands and makes it rotate with the spit. The spit is 30 inches long, but supports may be set at any convenient distance apart.

DONLEY BROTHERS CO., CLEVELAND, OHIO

SUMMARY OF OUTDOOR FIREPLACE EQUIPMENT

Unit Numbers in Left Column Refer to Preceding Designs

<i>Unit No.</i>	<i>Description (Use Numbers when Ordering)</i>		<i>Shipping Weight</i>
No. 10A	Grate Area 12" x 19½"	2 Grates 12" x 19½" x ½"	22½ lbs.
No. 10C	Grate Area 12" x 25"	2 Grates 12" x 25"	29 lbs.
No. 10D	Grate Area 18" x 24"	4 Grates 12" x 17¼" x ½"	44 lbs.
No. 20	Range Assembly 18" x 29" x 14"	Frame including Hinged Top 4 Grates, 2 Doors, 1 Lintel	124 lbs.
No. 20-1S	Range Assembly 18" x 29" x 14"	Frame including Hinged Top 3 Grates, 2 Doors, 1 Lintel 1 Solid Top Section	124 lbs.
No. 20-2S	Range Assembly 18" x 29" x 14"	Frame including Hinged Top 2 Grates, 2 Doors, 1 Lintel 2 Solid Top Sections	124 lbs.
No. 30	Charcoal Stove 14½" x 20½" x 24"		60 lbs.
No. 35	Charcoal "Barbecart" 13" x 28" x 27" high		96 lbs.
No. 40	Duplex Grill (Built-in) Assembly	2 Frames and Baskets 16" x 16" x 3" with Anchors 1—12" x 19½" x ½" Grate	52 lbs.
No. 50	Portable Duplex Grill	in cartons 14" x 14" x 14"	22 lbs.
No. 55	Portable Duplex Grill with Warming Section	Grill with leg section Shelf and support Hinged enclosure	30 lbs.
No. 60	Dutch Oven Assembly	1 Dutch Oven Door 1—12" x 12" Ash Door 2—12" x 18" Grates	53 lbs.
No. 70	Universal	2 Channels with Anchors 4—12" x 19½" x ½" Grates 1 No. 2 Crane 1—3" x 3" Angle 48"	95 lbs.

History of a Great Enterprise

by the
Donley Observer



*For many moons, as chance afforded
I gathered and securely hoarded
Most every likely looking rock,
Until I had a hefty stock
That I had found on field or beach—
In any spot that I could reach
Or come upon by constant looking,
To build a fireplace for cooking.*

*The pick and spade were next applied
In excavation deep and wide,
Extending well below the frost.
And then, unaided and unbossed,
Without a trace of sketch or plan,
I laid my stones as fancy ran.
A Donley Unit was my guide,
Assuring all was well inside.
And when, at length, I capped the flue,
I stood for quite a while to view
In silence, but with soul elated,
The masterpiece I had created.*

*So now you know, kind people, how
I built a place to cook my chow—
A place caressed by sun and breeze,
With shelter of encircling trees—
Enough of shade, enough of sun.
Draw up and split yourself a bun
A fat and feathery bun. Then take
A section of this juicy steak.
Now tell me, as you value bliss,
Have banquets anything on this?*

THE DONLEY BROTHERS CO.
13900 Miles Ave., Cleveland 5, Ohio